

Hello friends,

In an effort to best accommodate all our guests who are here to dine, we ask you limit your stay to 90 minutes, and not remain at a table without any MW food and/or drink.

Also no outside food or drinks allowed inside.

Wi-fi password: 2685West!

Mr. West

20 WINTER 23
EDITION

EAT

BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb :: add smoked prosciutto* (3)	
MARINATED OLIVES <i>v</i>	6
MR. WEST FRIES <i>GF, v</i>	8
w/ curried ketchup, green goddess aioli :: make it greek w/ garlic sauce, feta, herbs (3)	
SNACK MIX <i>GF, v</i>	5
curried cashew, maple almond, fried fava, chex, crunchy garlic bits	
HARISSA SPICED WINGS <i>SM/LG</i>	10/18
local draper chicken wings, greek feta ranch, carrot sticks	
FRIED BRUSSEL SPROUTS <i>GF</i>	12
w/ gremolata, parmesan, aioli	
SEASONAL BURATTA <i>GF</i>	12
w/ fennel + citrus salad, tapenade, olive oil, parsley :: add grilled bread (2), smoked prosciutto* (3)	
TORTILLA ESPAÑOLA <i>GF</i>	12
potato omelette, caramelized onion, arugula, garlic aioli, pickled onion, smoked paprika	

HEARTY TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO *GF* [2]

PEAR + RICOTTA	13
roasted pear, lemon ricotta, charred fennel, frisee, pickled shallot, hazelnut, smoked salt, honey :: add smoked prosciutto* (3)	
ROASTED MUSHROOM	13.5
w/ aged cheddar, herb salad, pickled onion, herb aioli :: add soft boiled egg* (2), bacon (3)	
CURRIED AVOCADO <i>v</i>	13
w/ mustard seed, lime :: add soft-boiled egg* (2), bacon (3)	
HOUSE-CURED KING SALMON*	16
w/ whipped horseradish crème, herb salad, caraway seed, pickled shallot, caper	

SALADS

ADD SOFT-BOILED EGG* [2], WARM BREAD OR PITA [3],
ROASTED CHICKEN, BACON OR SMOKED PROSCIUTTO* [3] TO ANY SALAD

WINTERKALE GREENS <i>GF</i>	14
tuscan kale, romaine, roasted squash, apple, white cheddar, currant, hazelnut, pickled onion, mint, champagne vinaigrette	
AUTUMN ORZO	14
mixed greens, green garbanzo, white bean, feta, tomato, maple pecan, mint, parsley, harissa vinaigrette	
BRUSSELS SPROUT CAESAR	13
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
NIÇOISE <i>GF</i>	15
arugula, chicories, fennel, white bean, radish, egg, olives, lemon vinaigrette	

SANDWICHES

ADD SIDE POTATOES [4], MISTER POTATO CHIPS [4],
GREEN SALAD [4], CUP OF SOUP [4.5]

SPICED CHICKEN SHAWARMA	15
w/ roasted tomato, moroccan spiced pickle, red onion, mint, tzatziki, toum, in warm pita :: make it a veg w/ sweet potato	
MR. WEST CLUB	15
roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain :: add white cheddar (2), smashed avocado (3)	
TUNA MELT	14.5
w/ mama lil's peppers, smoked gouda, herb aioli on multigrain :: make it a tuna 'salad' w/ lettuce, tomato, sprouts on multigrain	
GARDEN VEGGIE	13
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
GRILLED CHEESE	12
white cheddar, gouda, gruyère :: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted turkey, bacon or smoked prosciutto* (3), rosemary ham (4)	

DIPS

ADD WARM PITA [3] OR VEGGIE CRUDITÉS [3.5]

ROASTED SQUASH HUMMUS <i>GF</i>	7
roasted kabocha, preserved lemon oil, nigella seed, pepitas, cilantro	
MUHAMMARA	7
roasted red pepper, feta, walnut, paprika, pomegranate molasses	
TZATZIKI <i>GF</i>	6
w/ evoo, nigella seed	
ARTICHOKE <i>GF</i>	9
w/ leeks, red onion, roasted garlic, parmesan	

SOUP

ADD GRILLED BREAD [2]

BROCCOLI CHEDDAR <i>GF</i>	4.5/7.5
SPICED TOMATO <i>GF</i>	4.5/7.5
w/ crème fraiche, basil	

SWEETS

HUCKLEBERRY PANNA COTTA	4
w/ graham crumble, black sesame	
CHOCOLATE TART	8
w/ cultured whipped cream, hazelnut, maldon salt	
AFFOGATO	6
espresso or matcha w/ vanilla bean gelato	

v = VEGAN *GF* = GLUTEN FREE *DF* = DAIRY FREE

* According to our good practices at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness. While we strive to keep gf options, please note that items are prepared in a kitchen along side items containing gluten and nuts.

DRINK

COFFEE

seasonal

EGGNOG LATTE
MAPLE SALTED TOFFEE
ORANGE MOCHA

ESPRESSO :: 3	AMERICANO :: 3	CORTADO :: 3.5
MACCHIATO :: 3.5	CAPPUCCINO :: 4	

	<i>8oz</i>	<i>12oz</i>
DRIP	2.5	3
LATTE	4	4.5
MOCHA	4.5	5

all syrups made in-house

EXTRA SHOT :: 1	NON-DAIRY :: 0.65
HOUSE SYRUP :: 0.50	SEASONAL SYRUP :: 0.80
SINGLE-ORIGIN POUR OVER <i>12oz</i>	4.5
IN-HOUSE DRIP COFFEE <i>10oz</i>	3.25
HOUSE COLD BREW [ON-TAP] <i>12oz/16oz</i>	4/5
SHAKERATO <i>3oz</i>	6
espresso, house vanilla, lemon peel, served neat	
COFFEE EGG CREAM <i>12oz</i>	6
espresso, whole milk, house chocolate, soda water, iced, shaken	
ROOT BEER CREAM <i>16oz</i>	6
espresso, root beer, sweat cream, nutmeg, iced	
CARDAMOM TONIC	6
espresso, cardmom syrup, bitters, tonic	

TEA

seasonal

BOURBON VANILLA ROOIBOS LATTE
MULLED TEA CIDER

LOOSE-LEAF TEA <i>16oz</i>	4.25
assam :: earl grey creme :: vanilla rooibos jasmine blue green :: genmai cha green chamomile mint :: ginger tlc	
SEATTLE FOG <i>12oz</i>	4.5
earl grey, milk, house vanilla, honey, cinnamon	
MINA'S CHAI <i>12oz</i>	4.5
assam tea, ginger spice blend, cinnamon	
GOLDEN MILK LATTE <i>10oz</i>	5
spiced turmeric tea, oat milk	
MATCHA LATTE <i>10oz</i>	5
organic fine matcha, steamed milk, house vanilla	
MATCHA SODA <i>12oz</i>	6
pomegranate, vanilla, soda, iced	
ICED TEA [ON-TAP] <i>green</i>	4

SODAS, ETC

SPICED PEAR HOUSE SODA <i>w/ sweet cream</i>	6
BLACKBERRY JUNIPER SHRUB	6
MINT LEMONADE [ON-TAP]	5
WEST PALMER [ON-TAP]	5
CRAFT ROOT BEER [ON-TAP]	4.5
KOMBUCHA [ON-TAP] <i>berry hibiscus</i>	6

BOTTLES + CANS	
JUST JUICE <i>orange -- grapefruit</i>	4.5
RECES CBD SPARKLING WATER	6
pomegranate hibiscus -- coconut lime	
PUGENT SOUND KOMBUCHA	8
grapefruit hops -- white peony	
MEXICAN COKE	4
RACHEL'S GINGER BEER <i>seasonal</i>	6
SAN PELLIGRINO <i>blood orange -- limonata</i>	3.5
MOUNTAIN VALLEY WATER <i>sparkling -- spring</i>	3.5

WINE

BUBBLES	<i>5oz</i>	<i>75oz</i>
	GLASS	BOTTLE
IDORA PROSECCO BRUT	10	49
Prosecco DOC, Italy NV Fruity, notes of apple, white flowers.		
ALTOS DE MONTANCHEZ 'VEGAS ALTAS' CAVA ROSÉ	13	64
Extremadura, Spain 2018 Fresh, notes of wild white peach, stone, minerality.		
GÖNC WINERY PINOT BLANC PÉT-NAT	12	59
Podravje, Slovenia NV Juicy, notes of pear, lemon zest, acacia.		

WINTER WHITE		
JEAN MARC BARTHEZ BORDEAUX BLANC	10	49
Bordeaux, France 2020 Clean, notes of lemon, melon.		
DAVID HILL GEWÜRTZTRAMINER	11	54
Willamette Valley, Oregon 2020 Floral, notes of lychee, lemon drop.		
AOALIA SOAVE	11	54
Soave Superiore, Italy 2021 Floral, notes of stonefruit, almond.		
CASA DE MOURAZ BRANCO	12	59
Dão, Portugal 2018 Elegant, notes of citrus, wet rock.		
FRAGA DO CORVO 'GODELLO'	10	49
Monterrei D.O., Spain 2020 Creamy, notes of jasmine, ripe pear.		
MONTECELINO GRECHETTO	12	58
Umbria, Italy 2020 Silky, notes of honey and almond		

ROSÉ + ORANGE		
ROTATING ROSÉ	11	54
SANCTUM 'LEPTIR' [SKIN-CONTACT]	12	59
Lipoglav, Lower Styria, Slovenia 2020 Honey, notes of black tea, apricot.		

COZY REDS		
VIGNERONS D'ESTEZARGUES 'CARAMBOUILLE' [CHILLED]	10	49
Rhône Valley, France 2021 Light, notes of cranberry, fresh herbs.		
SIMPATICO OLD VINE GRENACHE	12	59
Yakima Valley, Washington 2019 Botanical, notes of cherry, rose.		
MEINKLANG BLAUFRÄNKISCH	12	59
Burgenland, Austria 2020 Sturdy, notes of ripe berry and black pepper.		
MARABELLE MONTEPULCIANO D'ABRUZZO	10	49
Abruzzo, Italy 2018 Juicy, notes of black olive, pepper.		
MAS THÉO 'PTIT GABY'	11	54
Southern Rhône, France 2019 Earthy, notes of underripe strawberry, lemon peel.		
ORENDA MERLOT	12	59
Columbia Valley, Washington 2018 Rich, notes of light cherry, vanilla, mocha.		

BEER + CIDER

ON-TAP	
OBEC CZECH PILSNER <i>WA</i>	8
HOLY MOUNTAIN ROTATING <i>WA</i>	8
STOUP CITRA IPA <i>WA</i>	9
URBAN FAMILY ROTATING SOUR <i>WA</i>	10
YONDER 'VANTAGE' CIDER <i>WA</i>	8

CANS + BOTTLES	
MONTUCKY COLD SNACK TALLBOY <i>MT</i>	5
PNW LAGER <i>WA</i>	5
HOLY MOUNTAIN ROTATING <i>WA</i>	9
ASLAN DAWN PATROL -OR- BATCH 15 IPA <i>WA</i>	7
FREMONT LUSH IPA <i>WA</i>	7
SEASONAL YONDER CIDER <i>WA</i>	9

HOUSE

COCKTAILS

WINTER SPRITZERS

MR. PINK	11
lustau vermut rosé, prosecco, lime juice, peychaud's bitters	
WEST 75	12
mischief gin, lemon, spiced maple, prosecco	
WILDFLOWER	13
barrel-aged gin, passionfruit liqueur, gentian liqueur, soda, lemon	
BLACKBERRY G+T	12
gin, blackberry shrub, tonic, lime	

SIGNATURE

AGED OLD FASHIONED	14
house oak barrel-aged-2 wks bourbon-rye blend, simple, house vanilla bitters	
WINTER MULE	13
mischief vodka, ginger liqueur, pomegranate liqueur, cinnamon molasses, lime, ginger beer	
HASTA MANZANA	13
lunazul tequila, amaro montenegro, agave, cider	
CACAO WITH LOVE	13
cacao infused appelletti, cocchi teatro amaro, chocolate bitters, soda	
ESPRESSO MARTINI	13
espresso, vodka, irish cream, demerara syrup, lemon twist	
MULLED WINE	11
red wine, jasmine blueberry tea, cinnamon, clove, star anise	
PISTACHIO MAI TAI	14
white rum, house pistachio orgeat, lime, allspice, fernet branca	
SOLSTICE COCKTAIL	13
mischief bourbon, cranberry, lemon, sage	

FROZEN

JUNIPER-INFUSED FROSECCO	12
prosecco, lemon-juniper simple, lemon juice, w/ spiced pear or cranberry floater	
PAMPLEMOUSE	12
dry white wine, ruby grapefruit, vanilla simple, pink sea salt	

BRUNCH SPECIALS

BLOODY MARY	11
vodka, house bloody mix, lime juice	
MIMOSA	10
prosecco w/ orange juice, grapefruit or pomegranate (2)	
APEROL PALOMA	13
tequila, aperol, agave, grapefruit juice, lime	
SPIKED COFFEE COCKTAIL	13
nutmeg infused gin, fernet bronca, coffee, allspice, demerara	

SOBER-CURIOUS

ASSAM FIZZ <i>LOW PROOF</i>	12
Pathfinder, black tea cap corse blanc, lemon, elderflower, cardamom, prosecco	
BONAL TROPICAL <i>LOW PROOF</i>	10
bonal, pineapple juice, lime juice	
PASUBIO SOUP <i>LOW PROOF</i>	10
pasubio, lime, simple, douglas fir bitters, basil, soda	
GROVE + TONIC <i>NO PROOF</i>	10
seedlip spice + ginger, housemade tonic, simple, soda, douglas fir bitters	
ATHLETIC ROTATING <i>N/A BEER</i>	7